

FIG 1: Impingement Style HEAT TRANSFER

FORCED CONVECTION
JETS OF AIR IMPINGING ON A SURFACE

Section 503.6

Page 1

January 1964

Heat Transfer

PRINCIPLE AND USEFULNESS OF IMPINGING JETS

One method for providing relatively high forced-convection heat transfer coefficients on a surface by air (or other gas) is the use of a number of jets impinging on the surface ("IJ" in Fig. 1).

As the air jet approaches close to the surface it turns by an angle of 90°, and thereby becomes what is called a "wall-jet" (after this 90° turn), identified as "WJ" in Fig. 1.

As the wall-jets from two adjacent impinging-jets approach each other their interference forces the flow to separate from the surface and form a stream -- often of relatively low velocity -- flowing past the impinging jets to reach the exit where the gas is removed. This flow may be called the "spent flow," and is identified as "SF" in Fig. 1. This spent flow tends, however, to deflect the impinging jets somewhat from their initial direction, and can thereby reduce the average convective heat transfer coefficient, and make it nonuniform from the region around one jet compared to the region around another jet nearer the exit.

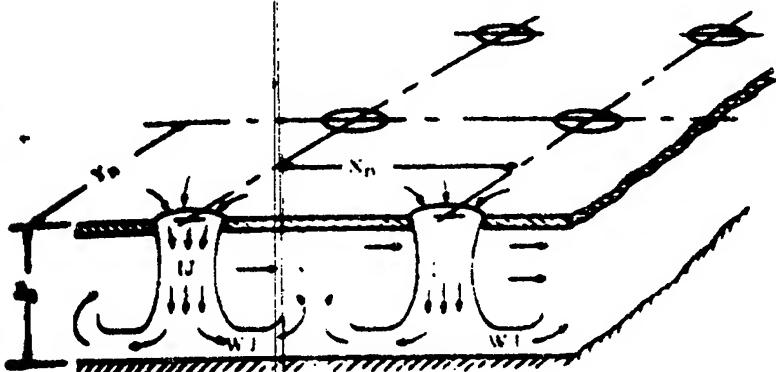


Fig. 1 Array of round jets on thin plate.

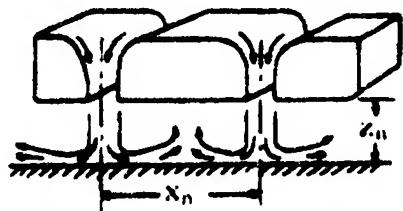


Fig. 2 Array of parallel slot jets with nozzle-shaped slots.

CROSS-SECTION SHAPES OF IMPINGING JETS

Two alternative types of impinging jets are each in common use in industry, namely, arrays of "round jets" -- as illustrated in Fig. 1 -- and "slot jets," as in Fig. 2. Either type can use either a square-edged orifice, as in Fig. 1, or a nozzle-shaped inlet, as illustrated in Fig. 2.

For a single row of impinging round jets, the average heat transfer coefficient, h_{av} , is not much different from that for a single slot jet, provided the total cross-section area of the jets and the arrival velocity, are the same for both types of jets, and provided further that the range of conditions is that specified immediately after Eq. (3.6-3) below. But for the same average velocity in the slot as in the round orifices, the arrival velocities can differ considerably, with consequences explained later. For much of the range of configurations of practical interest (an isolated single row of round jets) yield higher average heat transfer coefficient, h_{av} , than slot jets with the same velocity at the orifice or slot and the same shape of inlet edge of the orifice or slot.

Multiple rows of round jets, furthermore, generally yield significantly lower h_{av} than a single row (Refs. 3.6-1, -3 and -6). Multiple rows of slot jets, however, do not yield lower h_{av} than a single row does not suffice to produce enough total heat transfer.

Practical applications of impinging jets -- of one type or the other -- include cooling or heating of moving sheet metal (as applied by the aircraft's Heating Department), and drying of moving paper or textiles.

SHAPE OF THE SIDES OR EDGES OF THE JET ORIFICE

The heat transfer coefficient for an impinging jet depends not only on the gas velocity, the diameter, D_0 , of the orifice (if round) or the slot width b (if a slot), and the spacing dimensions $(X_n, Y_n, \text{ and } Z_n)$ in Fig. 1 but also on the shape of the sides of the orifice which provides each jet.

If this orifice is a square-edged hole in a relatively thin sheet, the flow will of course converge into a "vena contracta" a short distance downstream of the orifice. If, however, the jet is provided by flow from a round tube at least three diameters long, or from a bell-mouthed nozzle, there will be no such convergence. Unfortunately, attempts to obtain a simple relation between the dimensionless heat transfer correlation for jets without vena contracta and the one for jets with vena contracta have been unsuccessful (Ref. 3.6-1).

Identified by numbers containing the prefix 3.6 are listed in Section Q503.6, page 3.

FIGURE 2

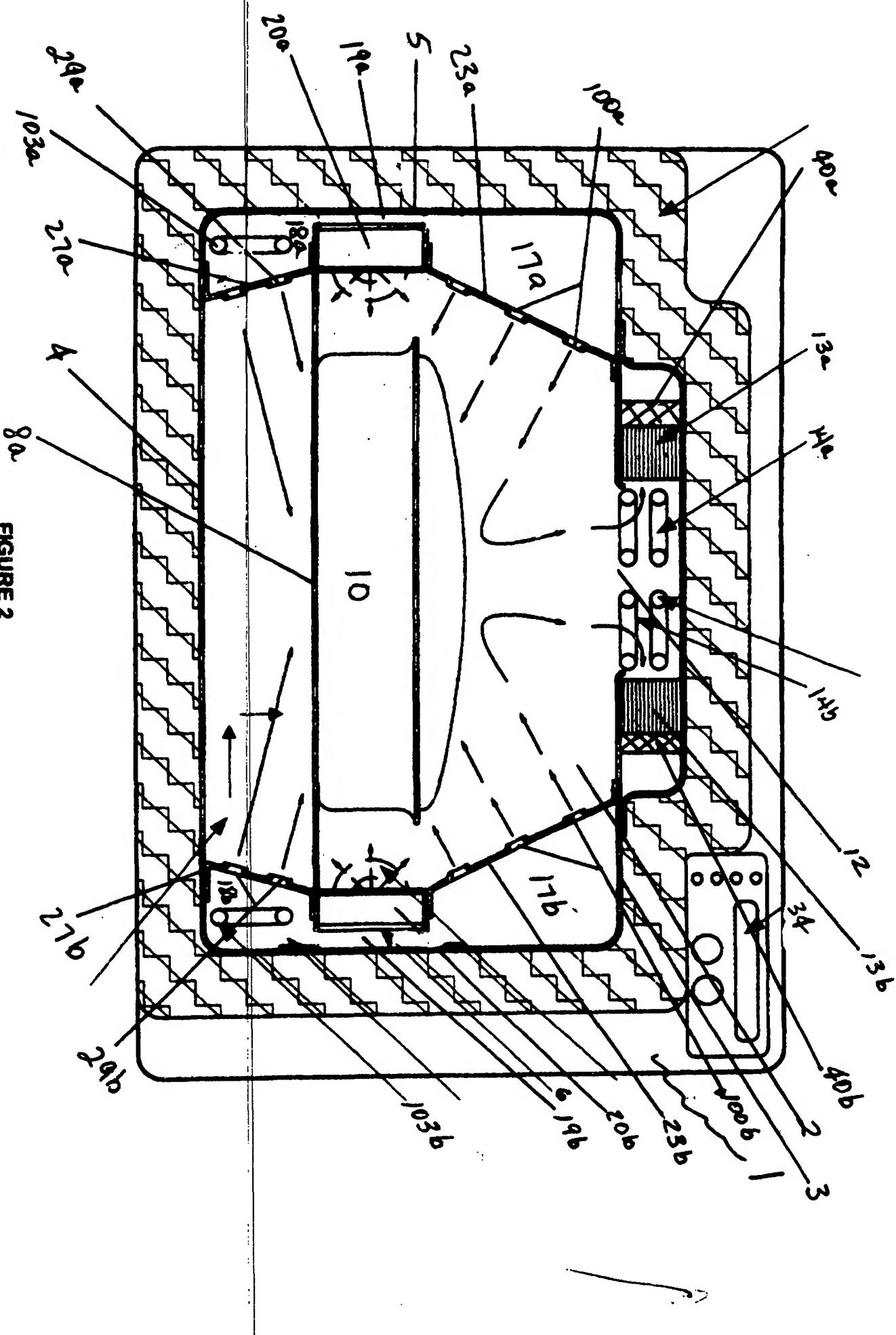
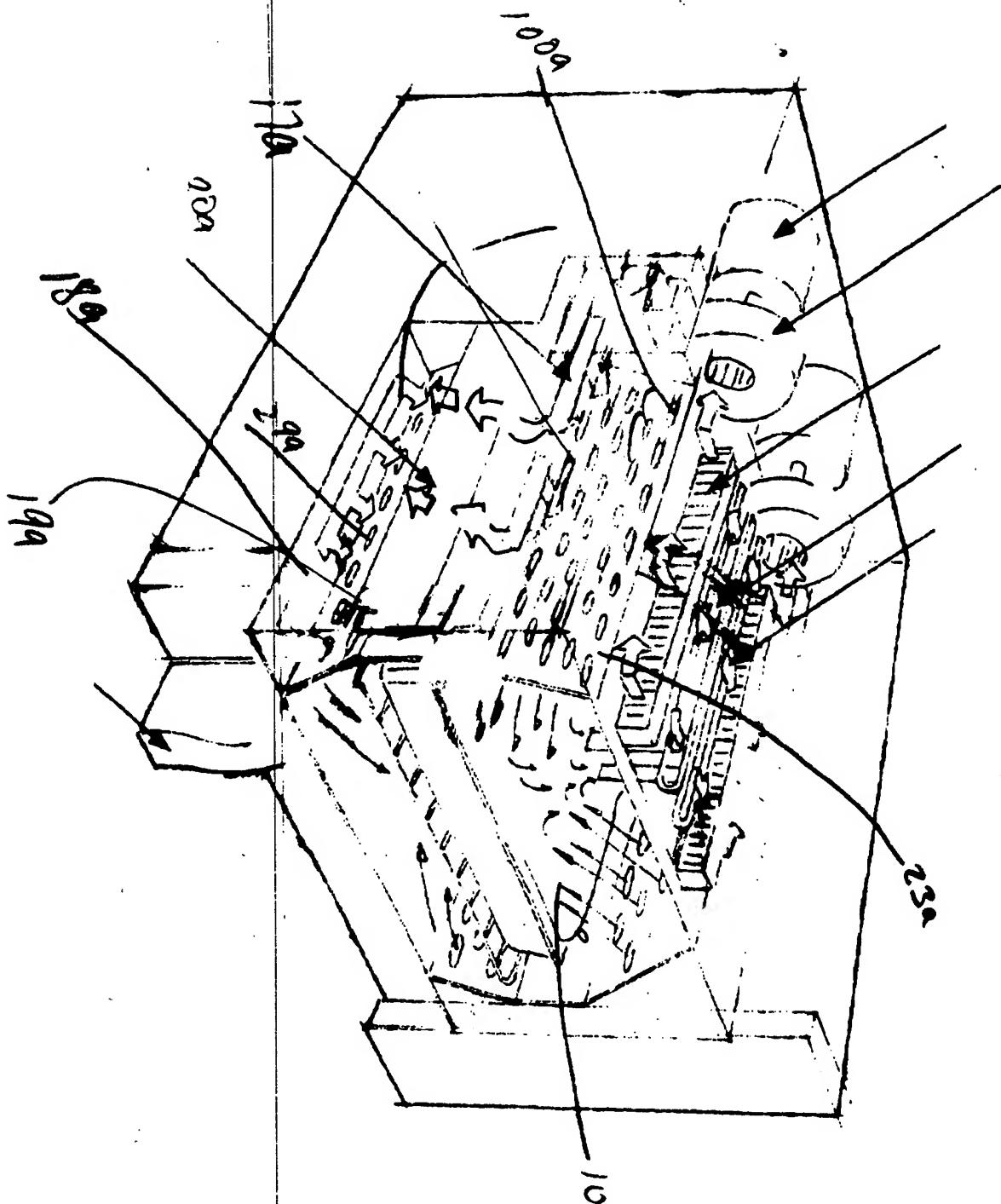
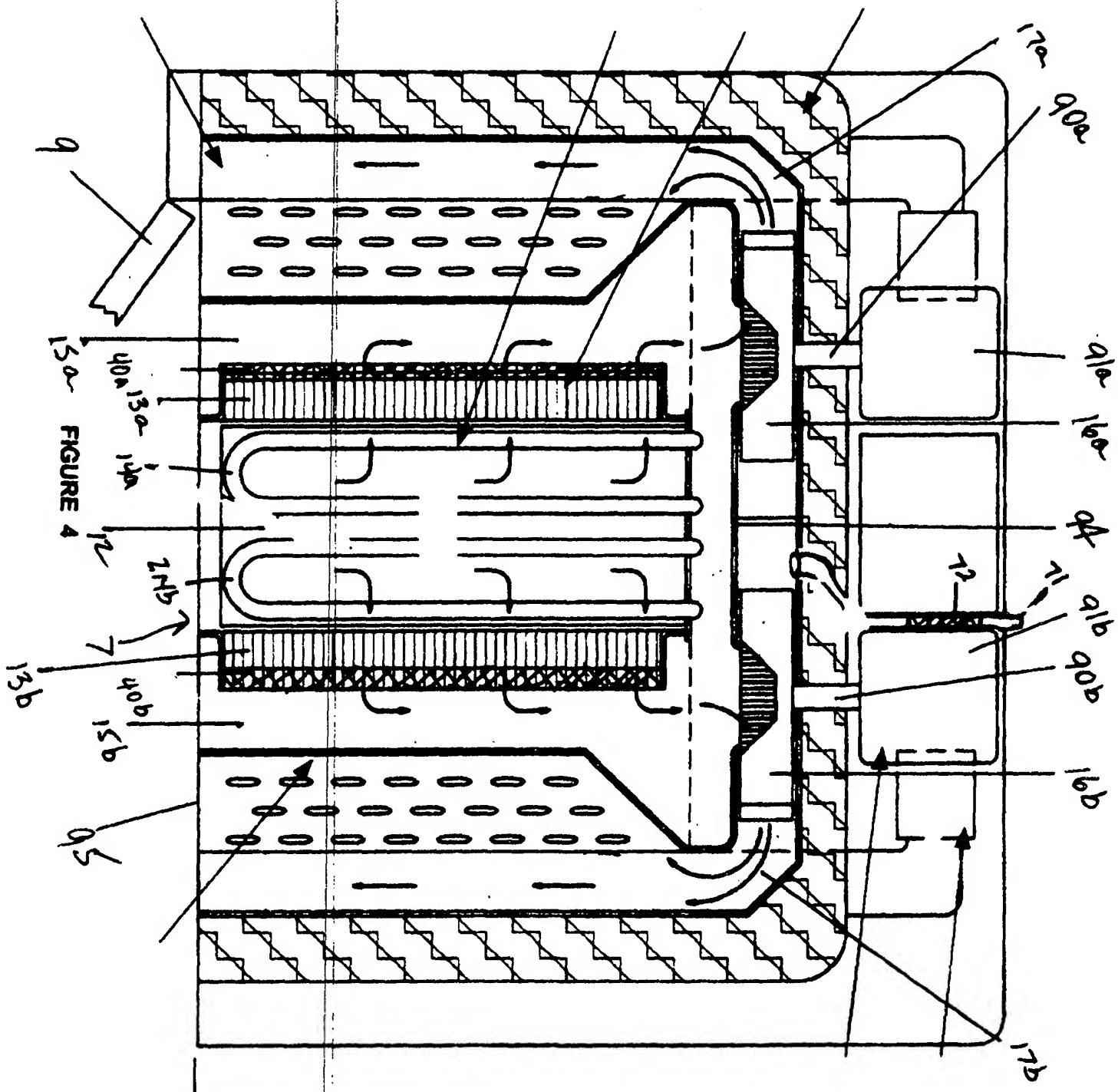


FIG
3





0 degrees < Upper Air Plate Angle < 90 degrees

Upper Air Plate

Oven Roof

Upper Air Plate Angle

Convection Airflow

Oven Side Wall

Lower Air Plate

Lower Air Plate Angle

Food Product

Oven Centerline

0 degrees < Lower Air Plate Angle < 90 degrees

Note: 0 degrees parallel to floor

90 degrees parallel to wall

Front View of Oven Cavity

FIG 5

FIG. 6a

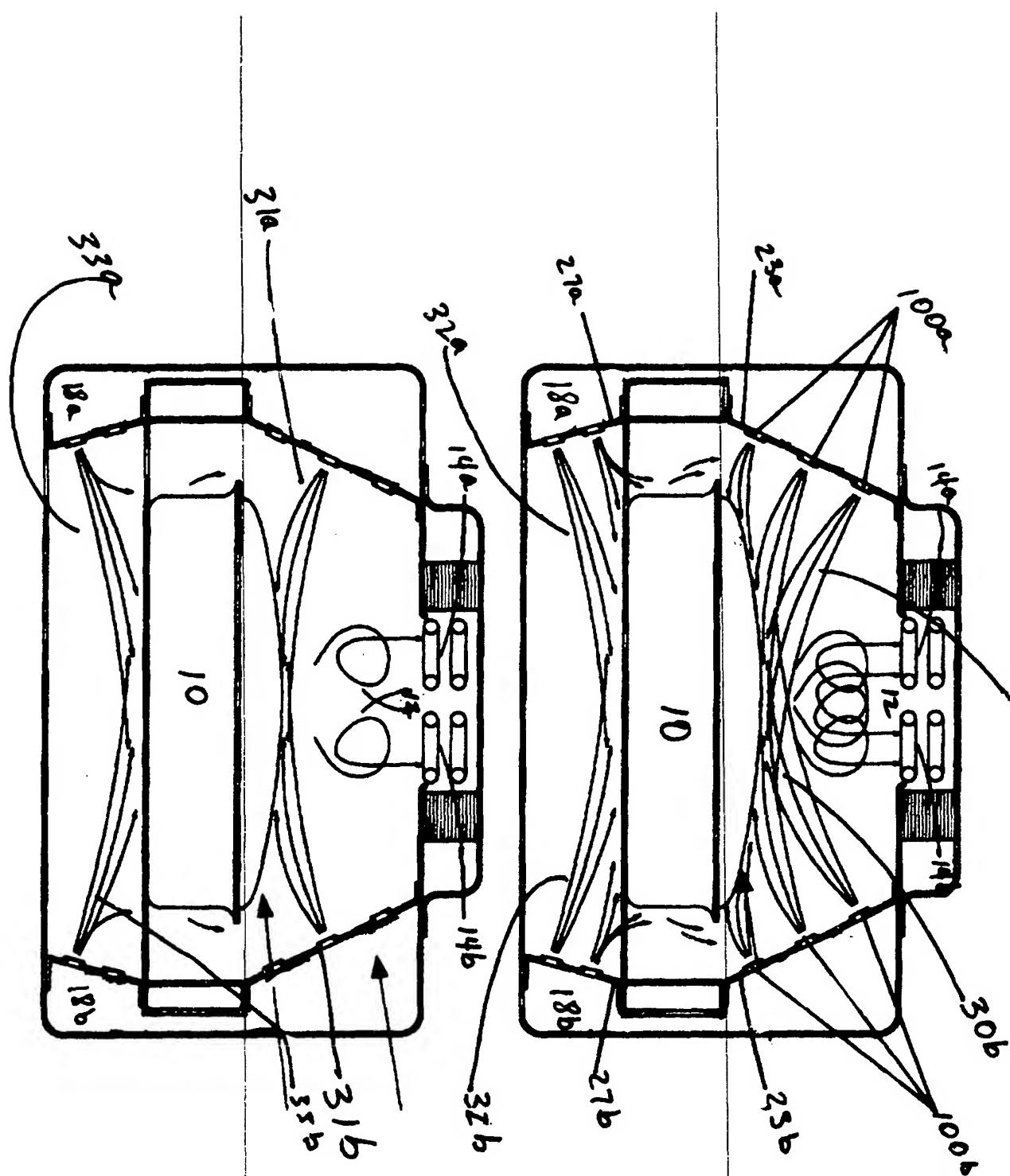


FIG 7

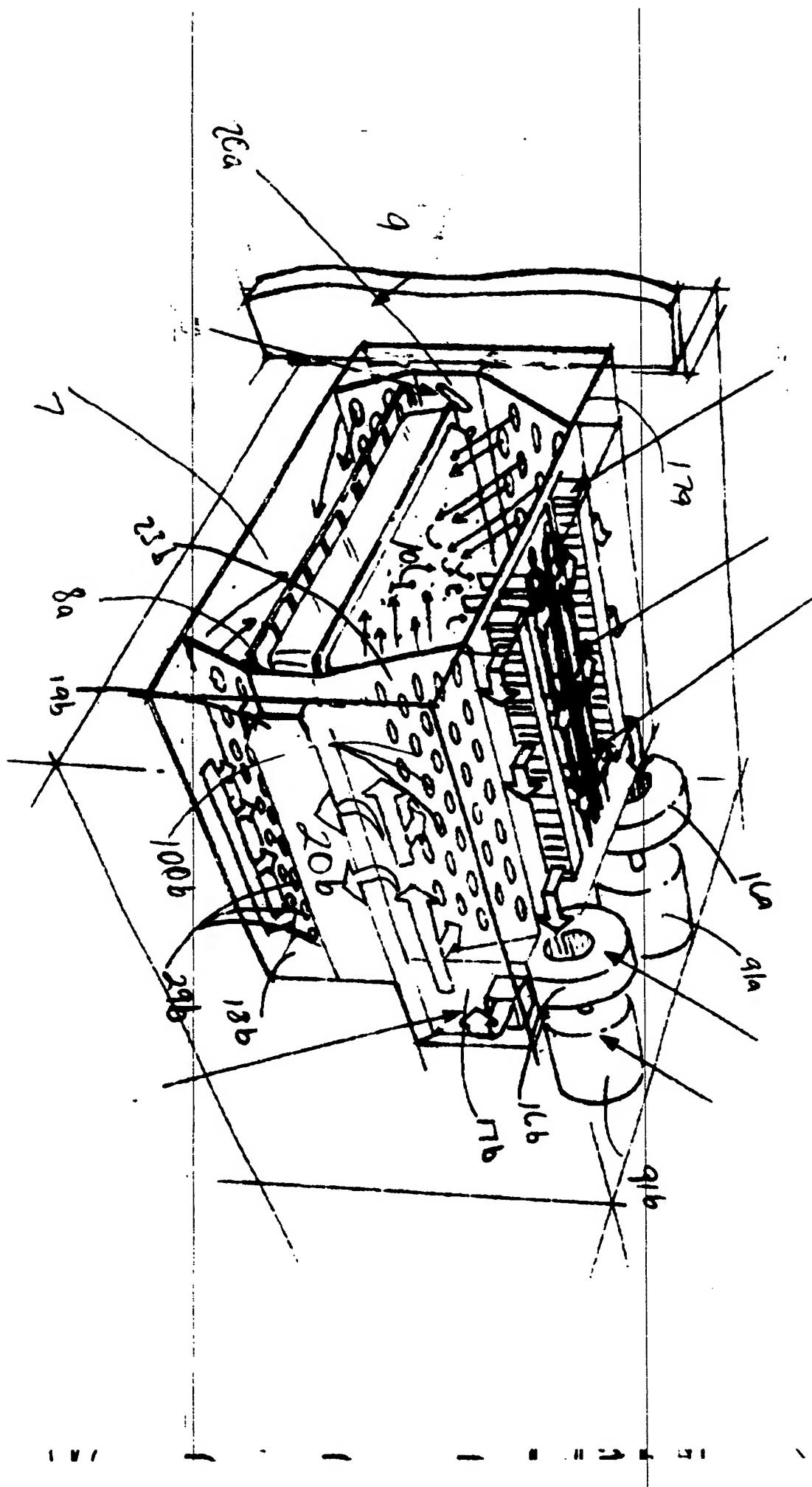
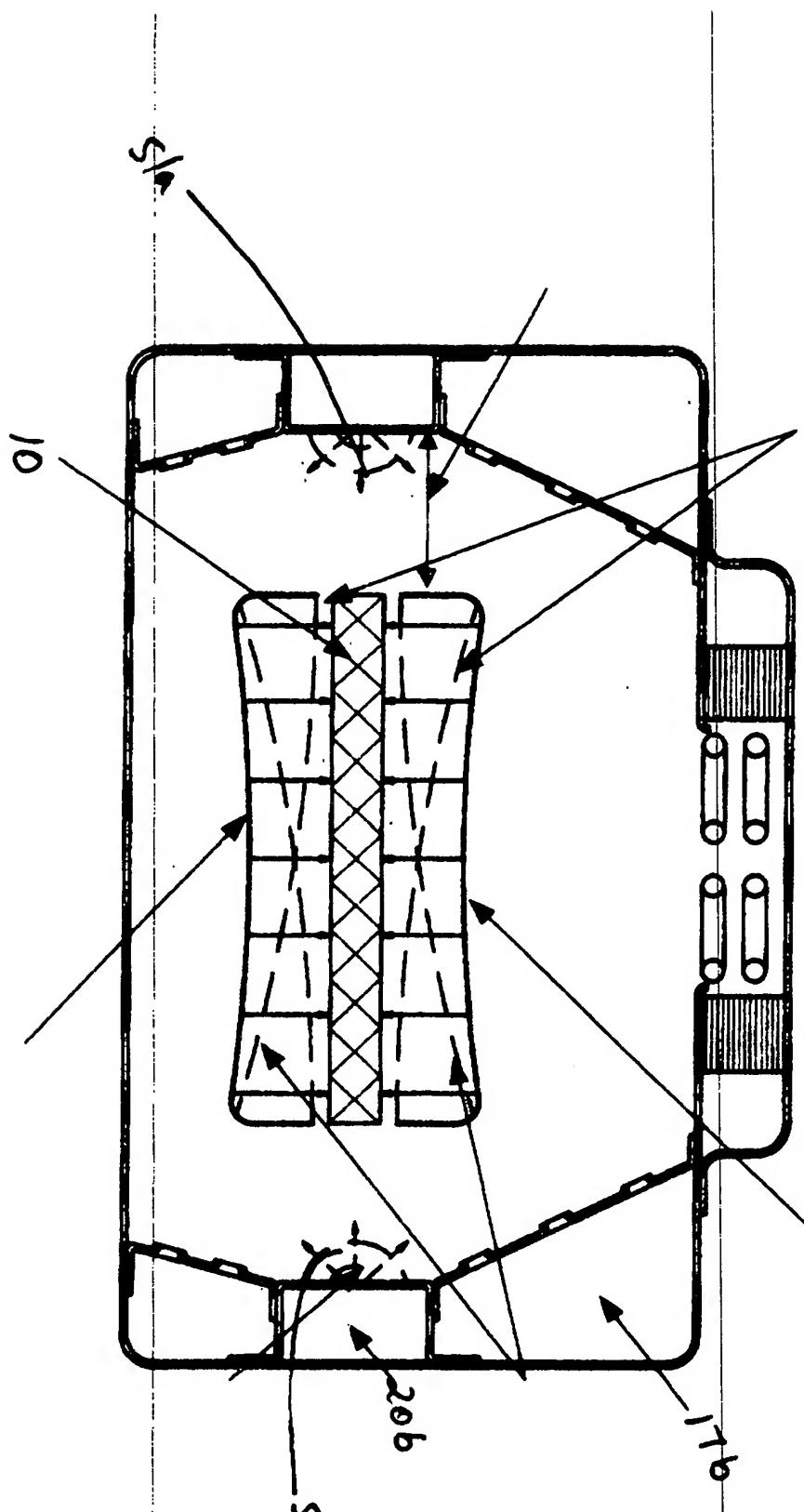


FIGURE 8



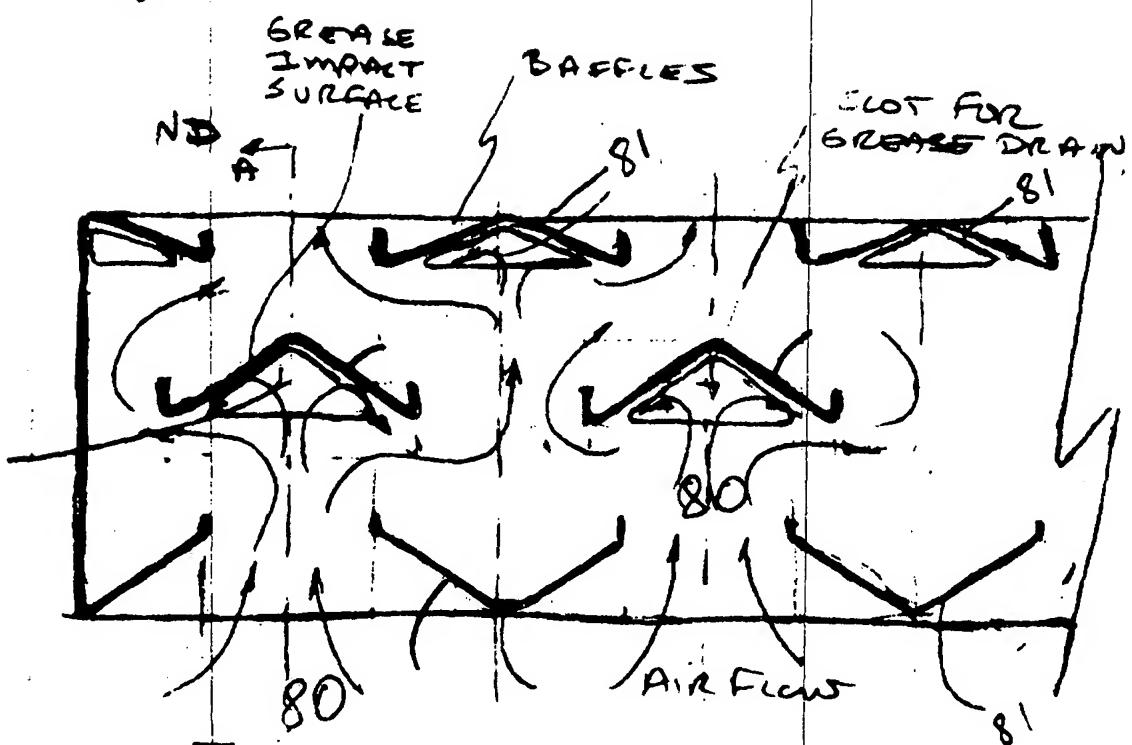
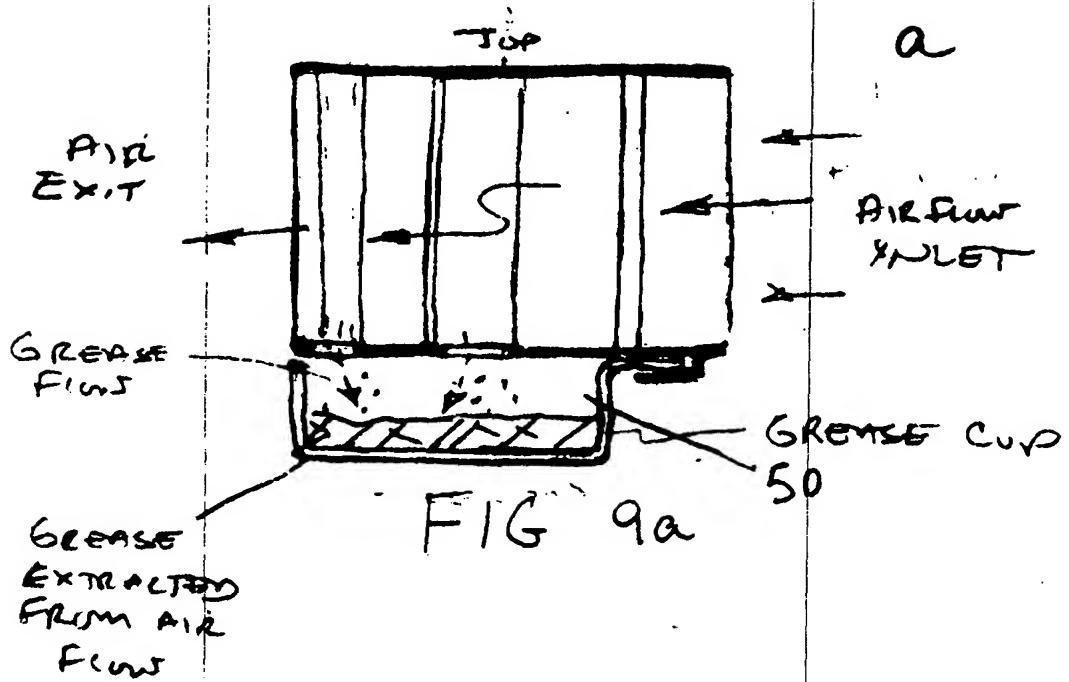


FIG - : GREASE BAFFLE

TOP VIEW / SECTION

FIG 9b

Fig 10

